

# M E N U



## Breakfast

Served daily until 11:30AM

**BREAKFAST SANDWICH - \$9.50**  
Eggs your style, VT cheddar, bacon on sourdough bread

**POACHED EGG SANDWICH ROLL - \$5.50**  
Sautéed spinach, cheddar cheese with a poached egg on a toasted challah roll

### TARTINE

#### Avocado - \$10

Avocado, arugula, dill, radish, topped with poached eggs, on toasted sourdough bread

#### Mushroom - \$13

Shiitake and oakwood mushrooms, Parmesan cheese, peashoots, poached egg on toasted sourdough bread

#### Ricotta & Jam - \$8.50

Whipped ricotta, seasonal jam on toasted cornmeal sourdough bread

### SHAKSHUKA

Traditional North African dish with eggs, bell pepper and tomato served with toasted challah bread

**Traditional - \$12.50 / Meatball & Labneh - \$14.50**

**CROQUE MONSIEUR - \$10.50**  
Housemade croissant, ham, gruyere and Mornay sauce. Add egg your style, make it Croque Madame, \$2

### MUESLI

cup- \$6.50 / bowl - \$9.50

Whipped Greek yogurt topped with pumpkin seeds, oats, sliced almonds, cashews, honey, black sesame topped with poached rhubarb and strawberries

### PASTRY BASKET - \$9.50

Assortment of our morning pastries served with butter, housemade jam, coffee/fresh squeezed juice

### BREAD & BUTTER - \$6

Freshly baked artisan bread, whipped butter & jam

## Salads

Served daily from 11:30AM

**BABY GREEN & QUINOA - \$12**  
Baby gem and red leaf lettuce, asparagus, edamame, tomato, radish, pea shoots, red quinoa, feta and hard-boiled egg in a lemon-olive oil dressing

### SABICH SALAD - \$13

Roasted eggplant, tomato, red onion, chick pea, red potato, roasted cauliflower and hard-boiled egg with tahini dressing

### NEW FATTOUSH - \$12.50

Baby gem and red leaf lettuce, tomato, cucumber, red pepper, onion, kalamata olives, sunflower seeds, feta in a lemon-olive oil dressing with za'atar croutons

**CRUNCHY HALLOUMI - \$13.50**  
Seared halloumi cheese, toasted carrots in sesame, radish, apples, raisins, with toasted almonds in a tahini vinaigrette

**GREEN & NUTTY - \$13.50**  
Romaine lettuce, baby arugula, apples, black sesame, edamame, dried apricot, roasted sunflower and pumpkin seeds in an orange vinaigrette topped with goat cheese

Add chicken to any salad - \$3.50

## Plates

Served daily from 11:30AM

### SPRING VEGETABLE QUINOA BOWL - \$13.50

Red quinoa, roasted asparagus and edamame with a salad of pea greens, tomatoes, feta, dill labneh, and fresh herbs topped with an egg your style.

\*Add chicken - \$3.50

### QUICHE & SALAD - \$9

Served with green salad

**Zucchini & Mozzarella / Cherry Tomato & Feta Jerusalem Artichoke & Asparagus**

### ROASTED BEET TART TATIN - \$10

Served with green salad

Roasted beets, caramelized onions, feta and thyme

## Soups

Served with housemade bread

### SOUP OF THE DAY CUP - \$5 BOWL - \$7.50

## Sandwiches

Served daily from 11:30AM

### B.L.A.T. - \$9.50

Applewood smoked bacon, romaine, avocado, sriracha mayonnaise, tomato onion relish served on housemade pain de mie

### TURKEY B.L.A.T. - \$10

Smoked turkey added to our favorite B.L.A.T. on housemade multigrain bread

### CHICKEN SCHNITZEL - \$10

Crispy breaded chicken, sliced tomato, cucumber, and salted butter on housemade cornmeal sourdough

### SHORT RIB GRILLED CHEESE - \$9.50

Beet-horseradish relish, cloth bound cheddar, on housemade challah

### PROSCIUTTO & FIG PANINI - \$9

Fig jam, Brie and prosciutto on housemade ciabatta

### TUNA - \$9

Olive oil packed tuna salad, hardboiled egg, shaved red onion, yogurt & dill served on housemade challah

### VEGETABLE & DATE-TAHINI - \$8.50

Shaved carrots, beets, cucumbers and sprouts with tahini and date honey on housemade cornmeal sourdough

### ROASTED CAULIFLOWER - \$8.50

Roasted cauliflower, pine nuts, spiced labneh, golden raisins, chilies, and capers on pita bread

### BALAKANI - \$8.50

Roasted eggplant, feta, fresh basil, tomato and pesto served on housemade ciabatta bread

### FRESH MOZZARELLA - \$8.50

Fresh mozzarella, sliced tomatoes, arugula and pesto on housemade ciabatta

WE PROUDLY SERVE LOCAL FREE RANGE EGGS

\*Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked eggs may increase your risk of foodborne illness.

# BRUNCH

Served all day Friday, Saturday and Sunday



## Breakfast

**BREAKFAST SANDWICH - \$9.50**  
Eggs your style, VT cheddar, bacon on sourdough bread

**POACHED EGG SANDWICH ROLL - \$5.50**  
Sautéed spinach, cheddar cheese with a poached egg on a toasted challah roll

### TARTINE

**Avocado - \$10**  
Avocado, arugula, dill, radish, topped with poached eggs, on toasted sourdough bread

**Mushroom - \$13**  
Shiitake and oakwood mushrooms, Parmesan cheese, peashoots, poached egg on toasted sourdough bread

**Ricotta & Jam - \$8.50**  
Whipped ricotta, seasonal jam on toasted cornmeal sourdough bread

### SHAKSHUKA

Traditional North African dish with eggs, bell pepper and tomato served with toasted challah bread

**Traditional - \$12.50**

**Meatball & Labneh - \$14.50**

**Potato & Bacon - \$13**

**Green Shakshuka - \$13.50**  
Swiss chard, spinach and leeks in a creamy broth topped with zucchini, cherry tomato, ricotta, cheese, poached eggs

**GREEK STYLE PANCAKES - \$10**  
Poached rhubarb, labne, date honey, toasted hazelnuts

**EGG IN A HOLE - \$11**  
Jerusalem bagel, two fried eggs, finished with tomato-schug sauce and za'atar

**HAM AND CHEESE EGG IN A HOLE - \$12.50**  
Jerusalem bagel, two fried eggs, ham and provolone cheese served with green salad

**CROQUE MONSIEUR - \$10.50**  
Housemade croissant, ham, gruyere and Mornay sauce. Add egg your style, make it Croque Madame, \$2

### MUESLI

**cup - \$6.50 / bowl - \$9.50**  
Greek yogurt topped with our housemade muesli, poached rhubarb and strawberries

**PASTRY BASKET - \$9.50**

Assortment of our morning pastries served with butter, housemade jam, coffee/fresh squeezed juice

## Plates

**SPRING QUINOA BOWL - \$13.50**  
Quinoa, asparagus, edamame, pea greens, tomatoes, feta, dill labne, fresh herbs with an egg your style.

**QUICHE & SALAD - \$9**  
*Served with green salad*

**Zucchini & Mozzarella / Cherry Tomato & Feta Jerusalem Artichoke & Asparagus**

**ROASTED BEET TART TATIN - \$10**  
Beets, caramelized onions, feta, thyme. *Served with green salad*

## Salads

*Add chicken to any salad - \$3.50*

**BABY GREEN & QUINOA - \$12**  
Baby gem and red leaf lettuce, asparagus, edamame, tomato, radish, pea shoots, red quinoa, feta and hard-boiled egg in a lemon-olive oil dressing

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## Soups

*Served with housemade bread*

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**CUP - \$5 BOWL - \$7.50**

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# Tatte

BAKERY & CAFÉ

## CAMBRIDGE

1288 MASS AVE  
CAMBRIDGE, MA 02138  
617.441.4011

318 THIRD STREET  
CAMBRIDGE, MA 02142  
617.354.4200

101 MAIN STREET  
CAMBRIDGE, MA 02142  
617.577.1111

205 BROADWAY  
CAMBRIDGE, MA 02139  
617.494.8700

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## TATTE BROOKLINE

1003 BEACON STREET  
BROOKLINE, MA 02446  
617.232.2200

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## TATTE BOSTON

70 CHARLES STREET  
BOSTON, MA 02114  
617.723.5555

TATTEBAKERY.COM